



MORAKNIV®

Professional Food Industry Knives

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Morakniv Food Knives

Made in Mora, Sweden Since 1891

Exceptional Quality vs. Price Ratio

Full Traceability & European Sourced Materials

Fossil Free Energy in Production



Our food industry knives are NSF certified products. The NSF mark is your assurance that the product has been tested by one of the most respected independent certification organizations in existence today. It is valued by consumers, manufacturers, retailers and regulatory agencies worldwide.

The NSF certification mark on a product means that the product complies with all standard requirements. NSF conducts periodic unannounced inspections and product testing to verify that the product continues to comply with the standard.

Frosts becomes Morakniv and strengthens its position in the food industry

For 134 years, Frosts – a brand owned by Morakniv – has been a trusted name in knife manufacturing for the food industry. Now, Frosts is changing its name to Morakniv – a step that unifies the knife assortment under one strong and consistent brand.

The name change involves no organizational changes and does not affect the product range or production. The only visible difference is that, starting from 29th of September 2025, the knives will carry the Morakniv logo. The decision to merge the brands reflects an increased focus on brand building, sales and communication:

“In recent years, the Frosts brand has been used exclusively for our food industry products, while Morakniv has been actively marketed across all other categories. For a company of our size, it’s challenging to manage two separate brands in terms of marketing and communication. We are confident that consolidating everything under the Morakniv name will make our brand even stronger,” says Richard Jägrud, CEO of Morakniv.



**A knife-making legacy since 1891
– how Frosts became part of Morakniv**

Frosts was founded in 1891 by Frost-Erik Erson in Mora, Sweden. The sledge factory started producing knives for internal use and quickly grew into a worldwide-exporting knife manufacturer. Over time, Frosts became a well-established name in both the crafts and the food industry, and their knives are known for their sharpness and durability.

After KJ Eriksson AB – now Morakniv AB – became a minority shareholder in 1988, the companies began the process of merging. The merger was finalized in 2005 when Frosts became a wholly owned subsidiary. Since 2011, all production has taken place in shared facilities in Mora. The knives will continue to serve butchers, meat processors, and other workplaces with high demands on material and performance – now under the Morakniv brand.

Professional knives you can trust – in every cut

Our Morakniv brand manufactures and sells a wide range of high-quality knives for the professional food industry. Each model is developed for specific tasks in slaughterhouses, restaurant kitchens and charcuteries, ensuring high quality in every cut. The knives are produced in our factory in Mora, Sweden, using carefully selected Swedish stainless steel with a recycled ratio exceeding 90%.

Designed with safety, hygiene and performance in mind, every detail is considered – from the ergonomic handle that provides a secure grip, to the flexible blade that reaches every part of the meat. The knives help prevent repetitive strain injuries, and the high-quality steel allows for long periods of efficient work without frequent sharpening.

All manufacturing runs on 100% green electricity, and our knives are certified according to NSF standards (US National Sanitation Foundation). With Morakniv, you get proven functionality, responsible production and tools trusted by professionals worldwide.



Made in Mora, Sweden.

By making conscious choices, we help preserve a strong craft tradition and continued manufacturing in Sweden. Choosing Swedish-made products means choosing the safe side – for both people and the planet – and supporting a society where sustainability and cultural heritage go hand in hand.

For more than a hundred years, knives have been crafted in Östnor – a tradition that started in local homes, with skills passed down from one generation to another.

A key part of our success lies in working closely with professionals. By listening to their needs and insights, we gain new ideas that we transform into market-leading knives.



Made in Mora
Sweden



The Steel

The Swedish stainless steel from Alleima in Sandviken has been part of our knives for over a century – a hallmark of quality ever since. Over time, the share of recycled content in the steel has steadily increased. Today, the alloy is made from 80–90% recycled Swedish stainless steel.

In modern steel production, it's rare for stainless steel to be made entirely from virgin material. Research shows that recycled steel retains the same high quality, and since iron atoms are eternal, the material can be reused indefinitely in new compositions. As a result, most stainless steel products worldwide are made from recycled sources. Increasing the recycling rate also reduces carbon dioxide emissions – a key factor in more sustainable manufacturing.

Our knives feature a micro grain steel structure that allows for a finer, sharper edge with minimal tearing – ideal for high-precision tasks. To enhance durability and edge retention, each blade undergoes an industry-leading cryogenic hardening process, resulting in a Rockwell hardness of 58 HRC. This not only extends the time between sharpening but also increases resistance to chipping and cracking, even when cutting harder materials like bone or frozen foods.

The blade then receives its final shape through computer-controlled spine, side and edge grinding, ensuring optimal geometry and consistent performance. Robotically sharpened for precision, each blade is tested and documented to guarantee uniform sharpness and maximum efficiency. Finally, a mirror-polished finish reduces friction, improves glide, simplifies cleaning and minimizes bacterial buildup – essential for hygienic handling and NSF-certified equipment.

Despite the name, stainless steel is not fully resistant to corrosion. A more accurate term would be rust-resistant steel. All steel is sensitive to corrosion, but our stainless steel blades are made to offer exceptional strength, durability and better rust resistance in wet or moisture environments.



Blunt Tip

Since your safety is our priority, we are introducing selected knives with a blunt tip that provides additional protection during your workday. The blunt tip won't penetrate metal mesh gloves, reduces risk of puncturing the meat while minimizing the risk of stab wounds.



Traceability by QR-Code

Our completely individual ready-to-use QR-code will forever change your process. By collecting and intelligently linking all data to one specific knife, you can analyse your usage over time, and employee performance and immediately detect possible malfunctions. A small investment with big opportunities!



Extra Flex

Our knife blades come in four different flex grades - stiff, medium flex, flex and extra flex. The extra flex blades are unique for Morakniv.

These blades are ideal for filleting fish, deboning meat, and trimming fat or sinew. designed to move smoothly around bones without damaging the meat, making them perfect for preparing fish and other delicate proteins, ensuring clean cuts and minimizing waste.



It's all about the grip

How a knife feels in your hand is crucial. That's why our four handle types are developed with your work in mind. Our top priority is to ensure that you can perform your tasks with power, precision and full control – safely and efficiently.

Each handle is designed for a specific area of use, with different materials and colors to suit the varied demands of your workplace. The handles on our food processing knives are ergonomically shaped to allow strong, precise and controlled movements, helping reduce the risk of repetitive strain injuries.

We offer four distinct handle materials, each serving a specific purpose: Ergonomicgrip, G-Grip, Unigrip and Progrip.

Custom colors are available on request.



Hands are advanced tools

Designing a good grip is more complex than it seems – because the human hand is just as complex. The 27 bones, 30 joints and 55 muscles – including 16 dedicated to the thumb – work together to create precise and coordinated movements. The strength comes from 14 muscles in the forearm, while 41 small muscles in the hand enable fine, high-precision tasks. With a grip force of up to 50 kg, the hand combines power and dexterity like no other tool – which means our knife handles must be designed to match it.



Handle Designs

Ribbed Pattern

The extra ribbed structure on the handle ensures maximum safety through increased friction – even when working with heavy rubber gloves.



TPE Handles

The soft grip material supports fatigue-free use, reducing strain on joints and significantly enhancing workplace productivity. The double-molded rubber handle with its etched surface provides reliable protection, preventing the hand from slipping onto the blade – even in wet conditions.



Rear-Open Handles

Handles open at the rear facilitate quick and secure repositioning during cutting, breakdown and deboning tasks. Together, the ergonomic grip and textured surface help prevent slipping and support fatigue-free, controlled handling at all times.



Handles with Fingergrooves

Fingergrooves combined with a microblasted surface enable fatigue-free, highly slip-resistant use and offer maximum control.



Handle Variants

Ergo-Grip

Made with soft grip material to reduce joint strain and support fatigue-free work. The double-molded rubber and etched surface prevent slipping, even in wet environments.

The open-rear design allows quick repositioning during cutting, breakdown and deboning. Its ergonomic shape and specialized surface texture ensure a consistently secure and comfortable grip at all times.



G-Grip

Constructed from polyamide with a microblasted surface for optimal friction, preventing the hand from slipping onto the blade.

The open-rear handle design allows quick and safe repositioning, while integrated finger grooves, combined with its microblasted structure, provide a fatigue-free, slip-resistant grip with maximum control.



Uni-Grip

Our versatile standard handle is made of polyamide with a microblasted surface. The well-shaped protective nose enhances safety by preventing the hand from sliding forward. Ideal for general-purpose daily use.



Pro-Grip

The soft grip material reduces joint strain and supports fatigue-free operation. The double-molded rubber handle with an etched structure and a well-shaped nose ensures a secure grip, even in wet conditions. Combined with its ergonomic design and textured surface, the handle offers a consistently safe and comfortable user experience.



RMH-Grip

The extra ribbed structure on the handle ensures maximum safety through increased friction – even when working with heavy rubber gloves.



Blades

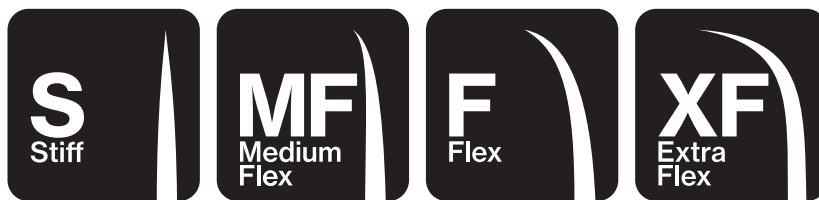
Morakniv's industrial food knives combine advanced metallurgy and precision engineering to ensure durability, versatility, sustainable cost-efficiency and compliance with food safety standards. When developing new products, we are guided by the evolving requirements of the food industry to consistently provide optimal knives where efficiency is key.

Stiff Blade - Strong Blade for maximum control and durability

Medium Flex Blades - Versatile, suitable for a wide range of tasks, good control, adaptable to various cutting needs

Flexible Blades - for precise tasks, perfect for filleting or precise deboning, enhanced manoeuvrability, easy to cut around bones and joints.

Extra Flexible Blades - highest precision, for fine filleting and maximum manoeuvrability, highest level of flexibility makes it easy to use for most precise tasks.



Four flexibility grades – versatility for every application

Our blades are available in four flexibility grades, allowing them to adapt to a wide range of cutting tasks:

- Stiffer blades excel in heavy-duty applications such as bone-in meat processing or slicing dense vegetables, offering precision and maximum durability.
- Flexible blades are ideal for delicate work like filleting and deboning, where maneuverability around bones and joints is critical.

This adaptability reduces the need for multiple specialized knives, streamlining workflows and cutting overall costs.

Cryogenic Hardening for enhanced durability and edge retention

Our cryogenic hardening process results in a Rockwell hardness of 58 HRC, significantly improving blade performance:

- Increased hardness: ensures superior edge retention, reducing the need for frequent sharpening and replacement – allowing you to work longer with less effort.
- Improved toughness: minimizes internal stresses in the steel, enhancing resistance to chipping and cracking, even when cutting hard materials like bone or frozen foods.

Micro grain structure for precision and longevity

The steel's micro grain structure enhances metallurgical properties:

- Sharper edges: allows for a finer, keener edge, enabling cleaner cuts with minimal tearing – especially important for delicate items like deli meats and vegetables.
- Corrosion resistance: combined with stainless steel, the microstructure reduces oxidation from acidic foods and cleaning agents, extending blade life and reducing contamination risks.

Computer-controlled sharpening for consistency and efficiency

Automated sharpening guarantees uniformity and high precision:

- Optimized edge geometry: computer-controlled sharpening eliminates human error and ensures consistent blade angles for clean slicing and reduced drag.
- Higher yield: sharp, uniform blades cut more efficiently, reducing food waste – especially important in high-volume operations such as meat processing or vegetable prep.

Mirror polishing for hygiene and performance

Our mirror-polished finish improves both hygiene and cutting performance:

- Reduced friction: a smooth surface prevents food particles from sticking, simplifying cleaning and reducing bacterial buildup – essential for NSF-certified equipment.
- Improved cutting efficiency: the polished edge glides smoothly through materials, increasing speed and reducing operator fatigue.

Industry applications and compliance

These blade features meet the strict standards of modern food processing:

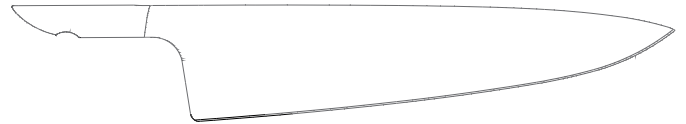
- NSF certification: the blades meet hygiene and safety standards for food-contact equipment, with features such as stainless steel construction and easy-to-clean design.
- Metal detectability: mirror-polished stainless steel blades are compatible with metal detection systems to help prevent contamination.
- EU and EG food-approved: blades comply with European food safety regulations.
- Specialization: each blade is optimized for a specific task. Together, they cover the entire fabrication process – from primal breakdown to final trimming, slicing and dicing – ensuring maximum productivity.
- Efficiency: choosing the right blade maintains workflow speed and consistency.
- Safety: ergonomic designs and task-specific shapes help reduce the risk of accidents.
- Yield & quality: precision blades reduce waste, improve product value and enhance visual presentation.

Blade shapes



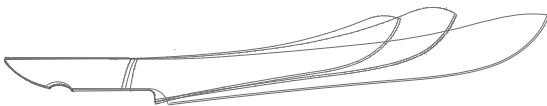
Wide butcher blade

- Designed for effortless, heavy-duty cutting.
- Offers maximum stability and control.
- Reduces repetitive strain during bulk processing.
- Minimizes bone splintering, improving yield and safety.



Chef's blade

- Versatile blade for slicing, dicing and chopping vegetables, boneless meats and herbs.
- Edge design enables a rocking motion for speed and efficiency.
- Streamlines prep work in high-volume kitchens.
- Reduces tool switching and saves time in multitasking environments.



Scandinavian trimming & butcher blade

- Thin, lightweight design for precise trimming of fat, sinew and silverskin.
- Ergonomic grip reduces hand fatigue during repetitive tasks.
- Enhances meat consistency and presentation – essential for premium cuts.
- Ideal for precise cutting, with minimal waste.



Trimming blade

- Excellent control for portioning and trimming.
- Maximizes Yield and reduces waste.
- Ergonomic motion reduces hand strain.
- Enhances efficiency in large-scale trimming operations.



Curved blades

- Supports a natural slicing motion for clean, even cuts.
- The curvature follows bone contours for effective deboning.
- Reduces tearing to maximize yield.
- Ideal for portioning delicate proteins without crushing fibers.



Wide boning blade

- Rigid, edge for heavy-duty boning.
- Provides leverage for separating thick muscle from bone.
- Preserves the structural integrity of large cuts.
- Speeds up processing of dense meats compared to narrow blades.



Narrow Blades

- Agile, pointed tip navigates joints and tight spaces.
- Flexible options provide precision around bones.
- Speeds up deboning while minimizing meat loss.
- Reduces the risk of blade slippage for improved worker safety.

Curved Blade:

Curved shape makes pulling cuts easier.

Wide Blade:

Wide shape for added strength.

Narrow Blade:

Slim profile enables ergonomic, wrist-friendly work and the most precise cutting.





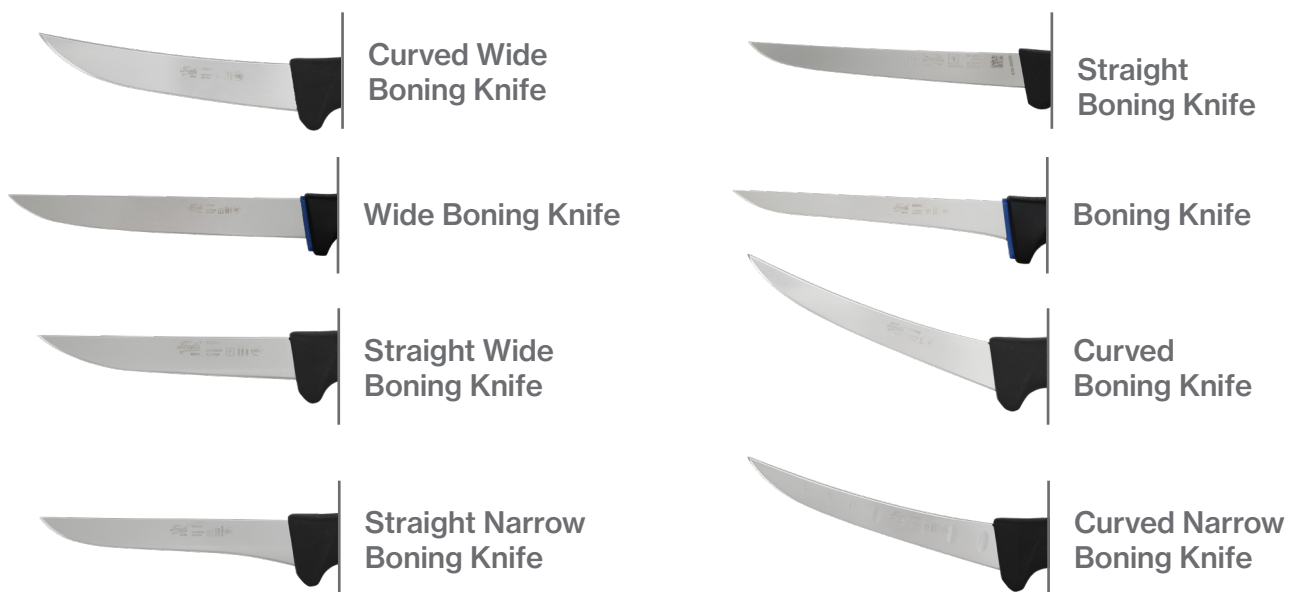
Boning Knives

Boning knives are specialized kitchen knives designed for removing bones from meat, poultry, or fish. They have a narrow, flexible blade that makes it easy to work around the bones and separate the meat without wasting any. The blade is often pointed and can be either curved or straight, depending on the user's preference. Boning knives are used by both professional chefs and home cooks to improve precision and efficiency when handling raw ingredients.



Blade Types

All knife blades are made of high quality stainless steel that can be sharpened to extreme sharpness together with high edge retention.



Handle Types

Different handles for different needs.

	Uni-Grip	RMH-Grip	
	Pro-Grip	Ergo-Grip ER	
	G-Grip	Ergo-Grip E	



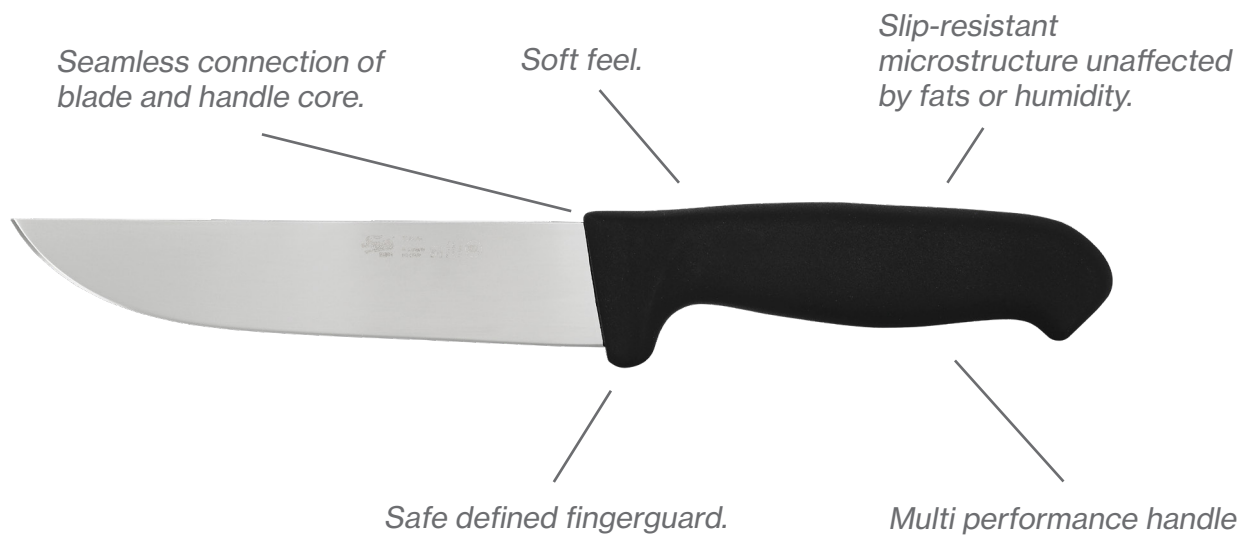
Boning Knives - Complete Assortment

Art. No.	Product Name	Handle	Color	Dimension	Blade Stiffness
11096	Curved Boning Knife CB5MF-ER	Ergo-Grip	Blue	5"/132 mm	Medium-Flex
10643	Curved Boning Knife CB5MF-E	Ergo-Grip	Black	5"/132mm	Medium-Flex
11328	Curved Boning Knife CB5MF-ER	Ergo-Grip	Black	5"/132mm	Medium-Flex
14506	Curved Boning Knife CB5MF-ER	Ergo-Grip	Green	5"/132mm	Medium-Flex
10251	Curved Boning Knife CB5S-E	Ergo-Grip	Black	5"/132mm	Stiff
10255	Curved Boning Knife CB6XF-ER	Ergo-Grip	Black	6"/154mm	ExtraFlex
10256	Curved Boning Knife CB6XF-ERS	Ergo-Grip	Black	6"/154mm	ExtraFlex
10253	Curved Boning Knife CB6F-E	Ergo-Grip	Black	6"/154mm	Flex
10254	Curved Boning Knife CB6S-E	Ergo-Grip	Black	6"/158mm	Stiff
1-0132	Straight Boning Knife SB4MF-G	G-Grip	Black	4"/100mm	Medium-Flex
10867	Curved Boning Knife CB5F-G	G-Grip	Black	5"/132mm	Flex
10902	Curved Boning Knife CB5F-G1	G-Grip	Black	5"/132mm	Flex
10885	Curved Boning Knife CB5S-G	G-Grip	Black	5"/132mm	Stiff
10891	Straight Boning Knife SB5MF-G1	G-Grip	Black	5"/134mm	Medium-Flex
10892	Straight Boning Knife SB5MF-G	G-Grip	Black	5"/134mm	Medium-Flex
10871	Straight Boning Knife SB5S-G	G-Grip	Black	5"/134mm	Stiff
10868	Curved Boning Knife CB6F-G	G-Grip	Black	6"/153mm	Flex
10903	Curved Boning Knife CB6F-G1	G-Grip	Black	6"/153mm	Flex
10874	Curved Boning Knife CB6S-G	G-Grip	Black	6"/158mm	Stiff
10875	Curved Boning Knife CB6S-G1	G-Grip	Black	6"/158mm	Stiff
10889	Straight Boning Knife SB6MF-G	G-Grip	Black	6"/159mm	Medium-Flex
10890	Straight Boning Knife SB6MF-G1	G-Grip	Black	6"/159mm	Medium-Flex
121-5050	Wide Straight Boning 9153P	P-Grip	Black	6"/152mm	Medium-Flex
129-3830	Curved Narrow Boning 9124PG	Pro-Grip	Black	5"/130mm	Flex
129-3832	Curved Narrow Boning 9124PG	Pro-Grip	Red	5"/130mm	Flex
129-3965	Curved Narrow Boning 8124PG	Pro-Grip	Black	5"/130mm	Medium-Flex
129-39653	Curved Narrow Boning 8124PG	Pro-Grip	Yellow	5"/130mm	Medium-Flex
129-3970	Curved Narrow Boning 7124PG	Pro-Grip	Black	5"/130mm	Stiff
129-3820	Straight Boning Knife 9151PG	Pro-Grip	Black	6"/151mm	Medium-Flex
129-3795	Straight Wide Boning Knife 9153PG	Pro-Grip	Black	6"/153 mm	Medium-Flex
129-3980	Straight Wide Boning 7153PG	Pro-Grip	Black	6"/153mm	Stiff
129-3810	Curved Narrow Boning 9154PG	Pro-Grip	Black	6"/154mm	Flex
129-38103	Curved Narrow Boning 9154PG	Pro-Grip	Yellow	6"/154mm	Flex
129-3945	Curved Narrow Boning 8154PG	Pro-Grip	Black	6"/154mm	Medium-Flex
129-3930	Boning Knife Wide 7157PG	Pro-Grip	Black	6"/157mm	Stiff
129-3900	Curved Wide Boning 7158PG	Pro-Grip	Black	6"/158mm	Stiff
14169	Curved BoningKnife CB5BT F-RMH	RMH-Grip	Black	5"/131mm	Flex
14178	Curved BoningKnife CB5BT S-RMH	RMH-Grip	Black	5"/131mm	Stiff
14173	Curved Boning Knife CB5F-RMH	RMH-Grip	Black	5"/132mm	Flex
14175	Curved Boning Knife CB5S-RMH	RMH-Grip	Black	5"/132mm	Stiff
14186	Straight Boning Knife SB5F-RMH	RMH-Grip	Black	5"/134mm	Flex

Art. No.	Product Name	Handle	Color	Dimension	Blade Stiffnes
14187	Straight BoningKnife SB5MF-RMH	RMH-Grip	Black	5"/134mm	Medium-Flex
14177	Curved BoningKnife CB6BT F-RMH	RMH-Grip	Black	6"/155mm	Flex
14164	Curved BoningKnife CB6BT S-RMH	RMH-Grip	Black	6"/155mm	Stiff
14345	Curved Boning Knife CB6XF-RMH	RMH-Grip	Black	6"/158mm	ExtraFlex
14174	Curved Boning Knife CB6F-RMH	RMH-Grip	Black	6"/158mm	Flex
14176	Curved Boning Knife CB6S-RMH	RMH-Grip	Black	6"/158mm	Stiff
14188	Straight Boning Knife SB6F-RMH	RMH-Grip	Black	6"/159mm	Flex
14189	Straight BoningKnife SB6MF-RMH	RMH-Grip	Black	6"/159mm	Medium-Flex
14190	Straight Boning Knife SB6S-RMH	RMH-Grip	Black	6"/159mm	Stiff
128-6017	Straight Narrow Boning 7126UG	Uni-Grip	Black	5"/126mm	Stiff
128-5257	Curved Narrow Boning 9124UG	Uni-Grip	Black	5"/130mm	Flex
128-07240	Curved Narrow Boning 8124UGW	Uni-Grip	Black	5"/130mm	Medium-Flex
128-0727	Curved Narrow Boning 8124UG	Uni-Grip	Black	5"/130mm	Medium-Flex
129-3968	Boning Knife 8124UPG	Uni-Grip	Black	5"/130mm	Medium-Flex
128-5827	Curved Narrow Boning 7124UG	Uni-Grip	Black	5"/130mm	Stiff
128-5837	Boning Knife Wide 7132UG	Uni-Grip	Black	5¼"/132mm	Stiff
128-0737	Curved Boning Knife 8124UUG	Uni-Grip	Black	5½"/136mm	Medium-Flex
129-3795	Wide Straight Boning 9153PG	Uni-Grip	Black	6"/153mm	Medium-Flex
128-6137	Straight Wide Boning 7153UG	Uni-Grip	Black	6"/153mm	Stiff
128-5867	Curved Narrow Boning 7154UG	Uni-Grip	Black	6"/154mm	Stiff
128-0717	Curved Narrow Boning 8154UG	Uni-Grip	Black	6"/154mm	Medium-Flex
128-07040	Curved Wide Boning 8158UGW	Uni-Grip	Black	6"/157mm	Medium-Flex
128-0707	Curved Wide Boning 8158UG	Uni-Grip	Black	6"/158mm	Medium-Flex
128-5857	Curved Wide Boning 7158UG	Uni-Grip	Black	6"/158mm	Stiff
128-5847	Boning Knife Wide 7157UG	Uni-Grip	Black	6¼"/157mm	Stiff

Butcher Knives

Butcher knives are heavy-duty kitchen knives designed for cutting through large pieces of meat and breaking down animal carcasses. They feature a wide, sturdy blade with a curved edge, making them ideal for chopping, slicing, and disjoints meat with precision. Butcher knives are typically used by professional butchers, chefs, and those preparing large cuts of meat at home. Their robust design allows for efficient handling of tough meats and bones, making them essential tools in meat processing and preparation.



Blade Types

All knife blades are made of high quality stainless steel that can be sharpened to extreme sharpness together with high edge retention.



Handle Types

Different handles for different needs.



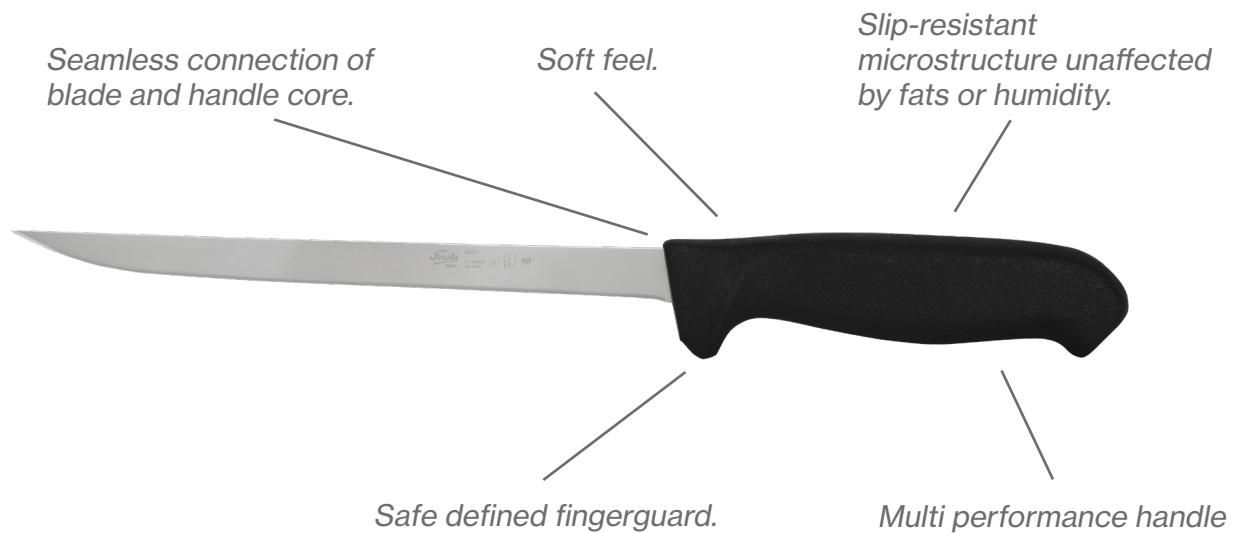
Butcher Knives - Complete Assortment

Art. No.	Product Name	Handle	Color	Dimension	Blade Stiffnes
10861	Straight Header SH8-G2WG	G-Grip	Black	8"/206mm	Stiff
10864	Straight Header SH8-G	G-Grip	Black	8"/206mm	Stiff
10865	Straight Header SH8-G1	G-Grip	Black	8"/206mm	Stiff
11182	Butchers Knife 7253UG	Uni-Grip	Black	10"/253mm	Stiff
11184	Butchers Knife 7250UG	Uni-Grip	Black	10"/260mm	Stiff
128-5617	Wide Butcher Knife 7145UG	Uni-Grip	Black	6½"/161mm	Stiff
128-5627	Butchers Knife 7177UG	Uni-Grip	Black	7"/177mm	Stiff
128-5637	Butchers Knife 7212UG	Uni-Grip	Black	8 1/3"/212mm	Stiff



Filleting Knives

Filleting knives are specialized kitchen knives designed for preparing fish and delicate meats. They feature a long, thin, and flexible blade that allows for precise cuts and easy separation of the flesh from the bones and skin. The flexibility of the blade makes it ideal for filleting fish, as it can move smoothly around bones without damaging the meat. Filleting knives are commonly used by professional chefs, fishermen, and home cooks who prepare fish or other delicate proteins regularly.



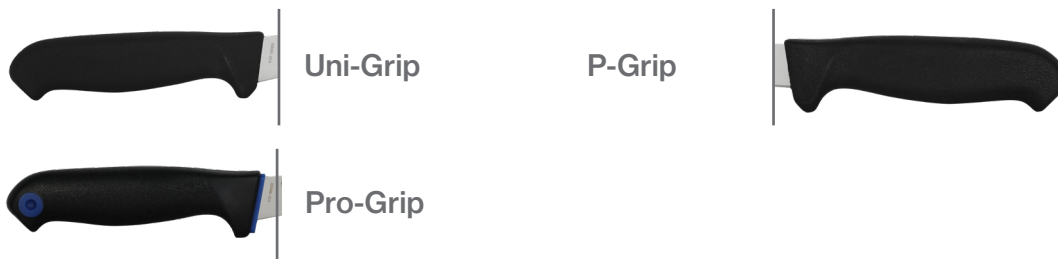
Blade Types

All knife blades are made of high quality stainless steel that can be sharpened to extreme sharpness together with high edge retention.



Handle Types

Different handles for different needs.



Filleting Knives - Complete Assortment

Art. No.	Product Name	Handle	Color	Dimension	Blade Stiffnes
121-5040	Filleting Knife 9130P	P-Grip	Black	5"/130mm	Medium-Flex
121-5010	Filleting Knife 9156P	P-Grip	Black	6"/153mm	Flex
121-5070	Narrow Fillet Knife 9151P	P-Grip	Black	6"/155mm	Flex
1-0295S-P	Filleting Knife 295P	P-Grip	Black	6"/157	Flex
121-5090	Narrow Filleting Knife 9160P	P-Grip	Black	6¼"/158mm	Flex
121-5080	Filleting Knife 9174P	P-Grip	Black	7"/178mm	Flex
121-5020	Filleting Knife 9180P	P-Grip	Black	7"/180mm	Flex
121-5030	Filleting Knife 9197P	P-Grip	Black	8"/198mm	Flex
121-5060	Filleting Knife 9210P	P-Grip	Black	8¼"/213mm	Medium-Flex
129-3835	Filleting Knife 9160PG	Pro-Grip	Black	6"/160mm	Flex
129-3800	Filleting Knife 9174PG	Pro-Grip	Black	7"/174mm	Flex
10665	Filet Knife 9174PG	Pro-Grip	Green	7"/178 mm	Flex
129-3805	Filleting Knife 9180PG	Pro-Grip	Black	7"/180mm	Flex
129-3710	Filleting Knife 8180PG	Pro-Grip	Black	7"/180mm	Medium-Flex
129-3850	Filleting Knife 9197PG	Pro-Grip	Black	8"/197mm	Flex
129-3855	Filleting Knife 9210PG	Pro-Grip	Black	8¼"/212mm	Medium-Flex
128-5039	Filleting Knife 8197UG	Uni-Grip	Black	7¾"/199mm	Medium-Flex
128-5037	Filleting Knife 9197UG	Uni-Grip	Black	8"/197mm	Flex
128-0907	Filleting Knife 9218UG	Uni-Grip	Black	8½"/212mm	Medium-Flex

Trimming Knives

Trimming knives are small, versatile kitchen knives designed for removing excess fat, skin, or connective tissue from meat. They feature a short, curved blade that provides precision and control, making it easier to trim and refine cuts of meat. Trimming knives are commonly used in butchering, as well as in preparing meats for cooking or presentation. Their compact size and sharp edge make them ideal for detailed trimming tasks, ensuring clean, neat cuts.

*Slip-resistant
microstructure unaffected
by fats or humidity.*

*Seamless connection of
blade and handle core.*



Soft feel.

Safe defined fingerguard.

Multi performance handle

Blade Types

All knife blades are made of high quality stainless steel that can be sharpened to extreme sharpness together with high edge retention.



Handle Types

Different handles for different needs.



Uni-Grip



P-Grip



PS-Grip

RMH-Grip



Ergo-Grip

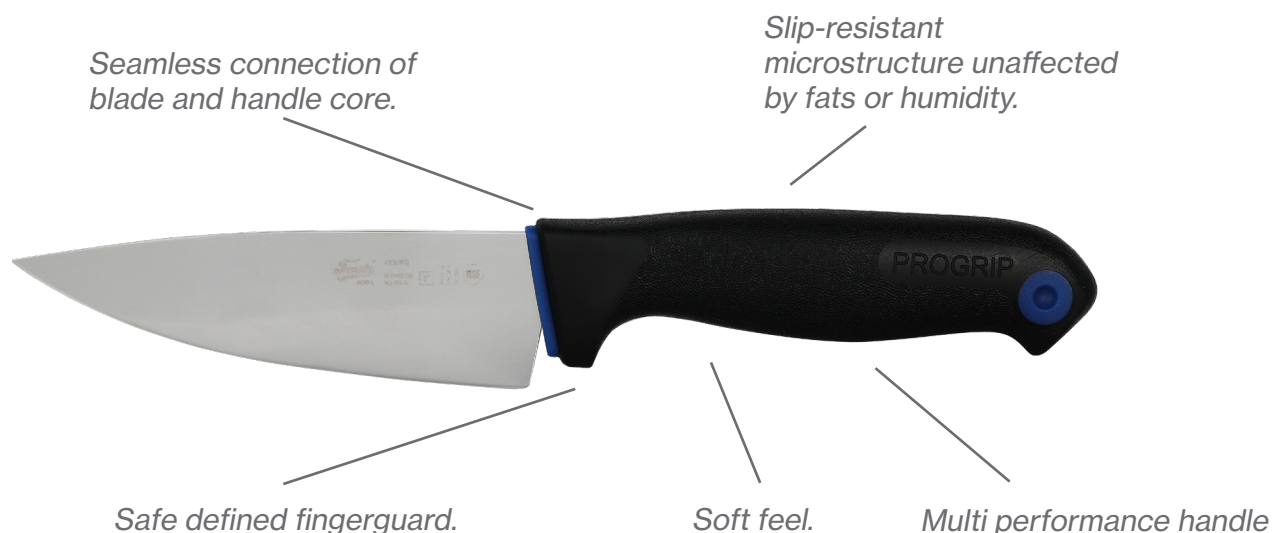


Trimming Knives - Complete Assortment

Art. No.	Product Name	Handle	Color	Dimension	Blade Stiffnes
10257	Curved Trimming Knife CT8-E1	Ergo-Grip	Black	8"/209mm	Stiff
12657	Trimming Knife 9150PS	P-Grip	Blue	6"/146 mm	Medium-Flex
121-5165	Trimming Knife 9150PS	PS-Grip	Black	6"/146mm	Medium-Flex
14134	Trimming Knife T8BT-RMH	PS-Grip	Black	8"/205mm	Stiff
14133	Trimming Knife T8-RMH	RMH-Grip	Black	8"/209mm	Stiff
128-5317	Butcher Scandinavian 133UG	Uni-Grip	Black	5"/133mm	Stiff
128-5337	Butcher Scandinavian 161UG	Uni-Grip	Black	6¼"/161mm	Stiff

Chef's Knives

Chef's knives are versatile, all-purpose kitchen knives designed for a wide range of tasks, including chopping, slicing, dicing, and mincing. Typically featuring a broad, sharp blade that ranges from 6 to 12 inches, chef's knives are known for their balance and durability, making them a staple in both professional and home kitchens. The curved blade allows for a rocking motion, which makes cutting more efficient. Chef's knives are essential tools for preparing a variety of ingredients with precision and ease.



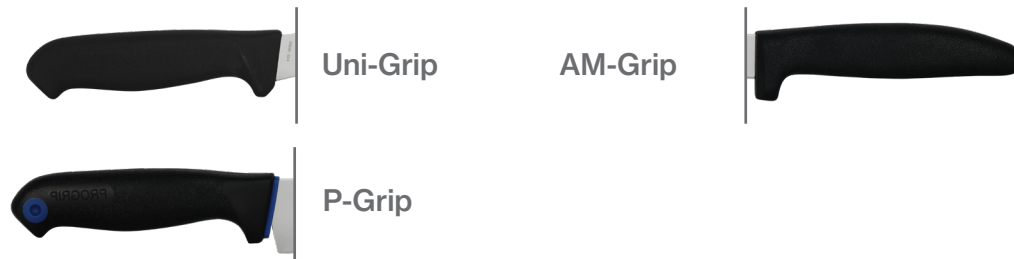
Blade Types

All knife blades are made of high quality stainless steel that can be sharpened to extreme sharpness together with high edge retention.



Handle Types

Different handles for different needs.



Chef's Knives - Complete Assortment

Art. No.	Product Name	Handle	Color	Dimension	Blade Stiffnes
138-6810	Vegetable Knife 4118PAM	AM-Grip	Black	118mm	Stiff
138-6820	Paring Knife 4085PAM	AM-Grip	Black	85mm	Stiff
129-40630	Slicing Knife 3305PG	P-Grip	Black	12"/300mm	Stiff
129-40500	Cook's Knife 4130PG	P-Grip	Black	5"/130mm	Stiff
129-40515	Cook's Knife 4171PG	P-Grip	Black	7"/171mm	Stiff
129-40960	Bread Knife 3214PG	P-Grip	Black	8"/214mm	Stiff
129-40520	Chef's Knife 4216PG	P-Grip	Black	8"/216mm	Stiff
13852	Cook's Knife 4261UG	Uni-Grip	Black	10"/261mm	Stiff

Sharpeners

Knife sharpeners are tools used to maintain and restore the sharpness of knives. Sharpening helps to refine the blade's edge, ensuring better cutting performance and safety. Regular use of a knife sharpener can extend the lifespan of knives and make food preparation more efficient. Depending on the sharpener type, they can be used to achieve different levels of sharpness, from a fine edge to a more robust one for heavy-duty tasks.

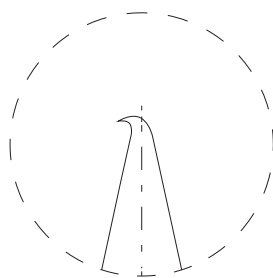


Sharpeners - Complete Assortment

Art. No.	Product Name	Color	Dimension	Shape
161-5900	Sharpening Steel P-207	Black	7"/178mm	Round
161-5910	Sharpening Steel P-203	Black	10"/254mm	Round
161-5920	Sharpening Steel P-203	Black	12"/305mm	Round
161-5930	Sharpening Steel P-203	Black	14"/356mm	Round
162-5960	Sharpening Steel EP-203	Black	12"/305mm	Eleptic
162-5961	Sharpenin gSteel EP-203	Yellow	12"/305mm	Eleptic
165-5989	Sharpening Steel P-53/10" P/F	Red	10"/254mm	Square

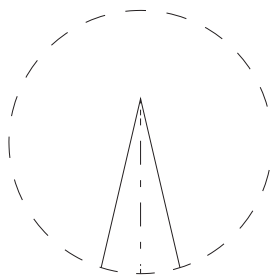
Using the sharpening steel - Our knives stay razor sharp for a long time.

- What usually happens when a knife loses its sharpness is that rather than chipping, the top of the edge bends to one side.
- The sharpening steel works by aligning the edge back into a central position.
- A good sharpening steel is almost as important as the knife itself. We have steels in different models: from coarser to finer ones. A smooth polishing steel gives the knife edge maximum sharpness by aligning the edge. Some steels also have a coarser side that is used for grinding when the edge is worn down. Remember to finish sharpening with the polished surface.
- To sharpen the knife, pull the knife's edge a few times lightly against a sharpening steel at a 15-20 degree angle. Switch between both sides of the knife.
- The knife should be placed against the sharpening steel at the same angle as the cutting edge. This angle between the sharpening steel and knife edge must be maintained while drawing the knife from the back to the tip.
- The last “draw” should be very light, gently caressing the knife edge.



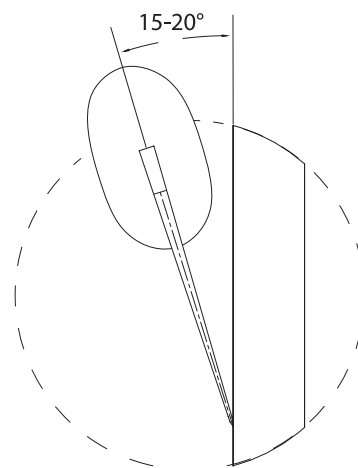
Before:

Edge has bent to one side.



After:

Edge back into central position after aligning with a sharpening steel



Special Knives

Special knives are designed to meet the unique demands of specific tasks in food and meat processing. Whether it's skinning, gutting, bleeding, or preparing specialized cuts, these knives offer precision, durability, and ergonomic designs tailored for professional use. With a variety of blade shapes, stiffness levels, and handle types, our special knives ensure efficiency and safety in even the most challenging applications. Explore our range to find the perfect tool for your specialized needs.



Roeing & Bleeding Knife 1591P

Special Knives - Complete Assortment

Art. No.	Product Name	Handle	Color	Dimension	Blade Stiffness
128-5267	Poultry Knife 9090UG	Uni-Grip	Black	3¾"/100mm	Medium-Flex
138-6850	Poultry Knife 9092PAM	AM-Grip	Black	3,7"/93mm	Stiff
10886	Lamb Skinner LS5-G1	G-Grip	Black	5¼"/139mm	Stiff
10897	Curved Skinner CS6-G1	G-Grip	Black	6½"/168mm	Stiff
128-5717	Skinning Knife 7146UG	Uni-Grip	Black	5¾"/147mm	Stiff
1-0137	Butcher Knife No. 137 -90°	Uni-Grip	Black	5/137mm	Stiff
1-1030S-P	Fishing Knife 1030 SP	1025-Grip	Blue	6"/146mm	Stiff
1-1040S-P	Fishing Knife 1040 SP	1025-Grip	Blue	7"/169mm	Stiff
1-1591P	Roeing & Bleeding Knife 1591P	511-Grip	Blue	3"/68 mm	
11897	Rib Sheath UG/PG	Sheath	Black	210mm	
121-0090	Gutting Spoon 302P	P-Grip	Black	6"/155mm	
121-5150	Gutting Knife 9152P With Spoon	P-Grip	Black	6¼"/155mm	Stiff
121-5190	Roeing & Bleeding Knife 950	P-Grip	Black	5½"/68mm	Ball Point
121-5205	Gutting Knife No 353	PQ-Grip	Black	83mm	
121-5215	Gutting Knife 352 With Spoon	P-Grip	Black	5⅓"/59mm	Belly Opener
121-5240	Gutting Knife 299P With Spoon	P-Grip	Black	4½"/117mm	Medium-Flex
127-5880	Sticking Knife 7160P	PM-Grip	Black	6¼"/160mm	Stiff
129-3760	Gutting/Bleedingknife 7099PG	Pro-Grip	Black	116mm	Stiff
129-3775	Bait Knife 9106PG	Pro-Grip	Black	4"/106mm	Stiff
1-0144	Butcher Knife No. 144	G143-Grip	White	7"/176 mm	Stiff
14211	Butcher Knife ST8DE-PSG	G143-Grip	White	8"/205 mm	Stiff



Premium Kitchen Knives

Morakniv Classic 1891

Classic 1891 kitchen knives, a testament to our rich Swedish craftsmanship and exceptional quality, thanks to a fully Swedish manufacturing process.

Each kitchen knife in the Classic 1891 collection features a barrel-shaped handle made of red-stained Swedish birch, offering an unmatched combination of comfort and elegance. The handle is carefully designed to provide optimal balance and a secure grip, making the knife feel like a natural extension of your hand. The classic red-stained handle is inspired by the very first Morakniv, crafted over a century ago, making these knives both historically significant and highly functional.

Paring Knife



Utility Knife



Chef's Knife



Filleting Knife



Bread Knife





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